

Capresso

Cold Milk Recipes

Lemon Chiffon Latte

2-3 servings

- 8-oz low fat milk
- 3 Tbs. vanilla syrup
- 6-oz lemonade
- 3-oz vodka (optional)
- Ice and lemon wedge for serving

Using the frothing disk, add milk and vanilla syrup to frothing pitcher and press cold button. Wait for frother to automatically shut off. Place ice into a glass and fill half way with lemonade and vodka (if using). Pour frothed milk on top and garnish with a lemon wedge.

Orange Crème Latte

2 servings

- 8-oz low fat milk
- 1-2 tsp. vanilla syrup
- 8-oz orange juice
- Shaved ice for serving

Using the frothing disk, add milk and vanilla syrup to frothing pitcher and press cold button. Wait for frother to automatically shut off. Place shaved ice into a glass and fill half way with orange juice. Pour frothed milk on top and stir.

Key Lime Latte

2 servings

- 8-oz low fat milk
- 1-2 tsp. simple syrup
- 8-oz limeade
- Ice and lime wedge for serving

Using the frothing disk, add milk and simple syrup to frothing pitcher and press cold button. Wait for frother to automatically shut off. Place ice into a glass and fill half way with limeade. Pour frothed milk on top and garnish with a lime wedge.

Orange Chi Chi

2 servings

- 8-oz low fat milk
- ¼ tsp. coconut extract
- 8-oz orange juice
- 3-oz vodka (optional)
- Shaved ice for serving

Using the frothing disk, add milk and coconut extract to frothing pitcher and press cold button. Wait for frother to automatically shut off. Place shaved ice into a glass and fill half way with orange juice and vodka (if using). Pour frothed milk on top and stir.

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New York Egg Cream

1-2 servings

- 8-oz milk
- 1 Tbs. vanilla syrup
- 3-oz seltzer

Using the frothing disk, add milk and vanilla syrup to frothing pitcher and press cold button. Wait for the frother to automatically shut off. Pour seltzer into glass and pour frothed milk on top and stir.

Brooklyn Egg Cream

1-2 servings

- 8-oz milk
- 1-2 Tbs. chocolate syrup
- 3-oz seltzer

Using the frothing disk, add milk to frothing pitcher and press cold button. Wait for the frother to automatically shut off. Pour seltzer into glass with chocolate syrup and pour frothed milk on top. Stir well and serve.

San Francisco Egg Cream

1-2 servings

- 8-oz milk
- 1 Tbs. hazelnut syrup
- 1-2 Tbs. chocolate syrup
- 3-oz seltzer

Using the frothing disk, add milk and hazelnut syrup to frothing pitcher and press cold button. Wait for the frother to automatically shut off. Pour seltzer into glass with chocolate syrup and pour frothed milk on top. Stir well and serve.

Smith and Kearns

1-2 servings

- 8-oz milk
- 4-oz Kahlua coffee liqueur
- 2-oz seltzer
- Ice for serving

Using the frothing disk, add milk to frothing pitcher and press cold button. After two minutes remove the frother lid and slowly pour coffee liqueur into frothing pitcher. Replace lid and wait for the frother to automatically shut off. Pour seltzer into glass and pour frothed milk on top. Stir well and serve.

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Frothed Mud Slide

1 serving

- 8-oz reduced-fat (2%) chocolate milk
- 2 Tbs. chocolate syrup
- 2-oz Kahlua coffee liqueur
- Shaved ice for serving

Using the frothing disk, add chocolate milk to frothing pitcher and press cold button. After two minutes remove the frother lid, slowly add the chocolate syrup and coffee liqueur. Replace the lid and wait for frother to automatically shut off. Pour frothed milk into glass of shaved ice and serve.

Iced Kahlua Cappuccino

2 servings

- 8-oz milk
- 2-oz Kahlua coffee liqueur
- 2 shots espresso

Using the frothing disk, add milk to frothing pitcher and press cold button. After two minutes remove frother lid and add coffee liqueur. Replace lid and wait for frother to automatically shut off. Meanwhile, prepare two shots of espresso and pour one into each cup. Pour coffee liqueur froth over espresso and serve.

Rhode Island Frothed Coffee Milk

1-2 servings

- 8-oz milk
- 2 Tbs. coffee syrup

Using the frothing disk, add milk to frothing pitcher and press cold button. After one minute remove frother lid and slowly add coffee syrup one tablespoon at a time. Replace lid and wait for the frother to automatically shut off. Pour frothed coffee milk into glass and serve.

Cold Malt

2 servings

- 12-oz milk
- 4 Tbs. malt powder
- 2 tsp. sugar
- 1 tsp. vanilla extract

Using the heating disk, add milk to frothing pitcher and press cold button. After two minutes remove frother lid and slowly add malt powder, sugar and vanilla extract. Replace lid and wait for frother to automatically shut off. Pour into glasses and serve.

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Coconut Chocolate Milk

2 servings

- 12-oz chocolate milk
- ¼ teaspoon coconut extract
- Whipped cream and coconut flakes for serving

Using the heating disk, add chocolate milk and coconut extract to frothing pitcher and press cold button. Wait for frother to automatically shut off. Pour coconut chocolate milk into a glass and top with whipped cream and coconut flakes if desired.

Super Chocolaty Chocolate Froth

1 serving

- 8-oz reduced-fat (2%) chocolate milk
- 2 Tbs. chocolate syrup
- Chocolate whipped cream for serving
- Chocolate shavings or sprinkles for serving

Using the frothing disk, add chocolate milk to frothing pitcher and press cold button. After two minutes remove the frother lid and slowly add the chocolate syrup. Replace lid and wait for frother to automatically shut off. Pour chocolate milk into cup and top with chocolate whipped cream. Sprinkle whipped cream with chocolate shavings or sprinkles.

Vanilla Froth

1-2 servings

- 8-oz milk
- 1-2 tsp. vanilla extract
- 2 tsp. sugar

Using the frothing disk, add milk to frothing pitcher and press cold button. After two minutes remove frother lid and add vanilla and sugar. Replace lid and wait for frother to automatically shut off. Pour into glasses and serve.

Strawberry and Crème

1-2 servings

- 8-oz milk
- 1 tsp. vanilla extract
- 2 Tbs. strawberry syrup

Using the frothing disk, add milk and vanilla extract to frothing pitcher and press cold button. After two minutes remove frother lid and slowly add strawberry syrup. Replace lid and wait for frother to automatically shut off. Pour into glasses and serve.

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Hong Kong Milk Tea (Dai Pai Dong)

2 servings

- 8-oz black iced tea
- 4-oz milk
- 4-5 Tbs. sweetened condensed milk
- Ice for serving

Using the frothing disk, add milk to frothing pitcher and press cold button. After 2 minutes, slowly add in sweetened condensed milk one tablespoon at a time. Replace lid and wait for frother to automatically shut off. Fill a glass with ice and pour iced tea two thirds of the way to the top. Pour frothed milk on top, stir well and serve.

Thai Iced Tea (Cha Yen)

2 servings

- 8-oz Thai iced tea (red tea) slightly sweetened
- 4-oz milk
- 4-5 Tbs. sweetened condensed milk
- Ice for serving

Using the frothing disk, add milk to frothing pitcher and press cold button. After 2 minutes, slowly add in sweetened condensed milk one tablespoon at a time. Replace lid and wait for frother to automatically shut off. Fill a glass with ice and pour iced tea two thirds of the way to the top. Pour frothed milk on top, stir well and serve.

Troubleshooting Recipes:

- Do not add large ingredients into frothing pitcher. Only add ingredients that are easily dissolved in cold milk.

- If a loud noise occurs after you add ingredients, press the illuminated button to turn the machine off, or lift pitcher from base. Swirl the pitcher around to loosen the ingredients from the disk then press the cold button again. Stop use if loud noise continues.

- Always ensure you follow the measurement marks inside the pitcher when using the frothing disk. Never froth more than 8 ounces of milk at one time or milk may overflow out of the pitcher.

- Any type of milk may be used in the frother, however some milks produce better froth than others. Fresh skim milk provides the largest amount of froth. Organic milk and non-dairy milks will not produce the same quantity of froth as non-organic milk.

Liquid Measurements Conversions

$$\frac{1}{4} \text{ cup} = 2 \text{ oz}$$

$$\frac{1}{3} \text{ cup} = 3 \text{ oz}$$

$$\frac{1}{2} \text{ cup} = 4 \text{ oz}$$

$$\frac{2}{3} \text{ cup} = 5 \text{ oz}$$

$$\frac{3}{4} \text{ cup} = 6 \text{ oz}$$

$$1 \text{ cup} = 8 \text{ oz}$$